



CIEH Level 2 Award in Food Safety in Catering

Who needs this Qualification?

Anyone working in a catering setting where food is prepared, cooked and handled. This includes health and social care workers in settings who are involved in preparing, cooking and handling food for service users.

Everyone who works with food has a special responsibility for safeguarding the health of consumers to ensure the food they serve or sell is safe to eat.

It can be undertaken as:

- Initial training
- Three-yearly requalification

Topics Covered

Food safety procedures, personal hygiene, reporting food hazards, temperature control, pest control, food storage, cooking and handling

Learning outcomes

- Understand how individuals can take personal responsibility for food safety.
- Understand the importance of keeping him/herself clean and hygienic.
- Understand the importance of keeping the work areas clean and hygienic.
- Understand the importance of keeping food safe.

Qualification

On successful completion of this course, you will receive an **Award in Food Safety in Catering** which is valid for **three years**.

Cost

£75 per person

Length

1 Day

Times

09:30 to 16:30

Pre-requisites

No age restrictions.

It is also advised that learners have a minimum of level 1 in literacy.

Must attend all of session

ID required

Participants are required bring along photo ID.

[Visit Website](#)